

Valentines Day

Thursday 14th February 2019

Starters

- Fresh breaded mushrooms with blue cheese crème fraiche 6.95
- Pan fried scallops and giant king prawns pil pil with garlic, chilli and fresh parsley 10.95
- Deep-fried breaded brie wedge wrapped in prosciutto with orange Cointreau sauce 7.95
- Fresh crab, smoked salmon, prawn and avocado platter Marie Rose 9.95
- Creamy smoked haddock with a mature cheddar cheese gratinee 6.95
- Home-made chicken liver pate with crispy ciabatta and red onion marmalade 6.95
- Steamed fresh mussels in garlic, white wine, cream and parsley with malt crunch loaf 7.95
- Cream of tomato and roasted red pepper soup with chunky bread 4.95
- Giant grilled tandoori chicken shashlick with mint yogurt and mango 7.95

Mains

- Baked vegetable and nut wellington with roasted red pepper sauce 14.95
- Whole baked camembert with crudités and pickles 14.95
- Pan fried medley of fish fillets in a shell fish bisque with chilli and tomato 18.95
- Whole boneless baked Eyebrook trout stuffed with smoked salmon and cream cheese 14.95
- Whole fresh dressed crab and prawn thermidor with a timbale of rice 17.95
- Baked supreme of chicken stuffed with St Agur cheese wrapped in bacon in a smoke paprika cream sauce 15.95
- Trio of partridge breast in filo pastry stuffed with haggis in cognac cream sauce with wild mushrooms 14.95
- Slow roasted pork belly in a cider jus and Bramley apple sauce 14.95
- Crispy half boneless Norfolk duckling with a Chinese plum sauce 18.95
- Slow roasted boneless shoulder of lamb with minted stock gravy 14.95
- Pan fried noisettes of lamb with port, red currant and rosemary jus 16.95
- Pan fried medallion of beef fillet with giant butterfly king prawns in garlic butter 26.95
- Local 8oz grilled rib eye steak with stilton, bacon, mushrooms gratinee or sauce au poivre 22.95
- Carved fresh from the oven roasted rib of beef in red wine jus with a giant Yorkshire pudding 15.95

Desserts

- Cherry and Blackcurrant Baked Alaska
- Hot Chocolate Fondant with Honeycomb and Fig
- Red Berry Pavlova with Crème Chantilly
- Baked Custard tart with Poached Forced Rhubarb
- Baileys Crème Brûlée with Pistachio and Dark Chocolate Biscotti
- Baked Banana Cheesecake with Salted Caramel Sauce
- Sticky Toffee Dime Bar Crunch
- All 6.50

